

## SMALL & MEDIUM PLATES

### Bread \$6

caramelized shallot garlic butter, olive oil, & zaatar

### Brussels & Cauliflower \$12

crispy brussels and cauliflower with balsamic honey and pecorino

### Saffron Lobster Bisque \$16

classic lobster bisque, with saffron & smoked paprika

### Hummus \$12

roasted garlic hummus, tomato conserva, marinated olives, feta, flat bread

### Prawn Cocktail \$16

lemon & bay poached prawns, mojo verde, & roasted tomato "cocktail"

### Crab Cake \$20

4 ounces, arugula salad, mojo verde

### Strato Salad \$6/\$12

arugula & romaine, cucumber, tomato, olives, lemon herb vinaigrette

### Caesar \$6/\$12

gem lettuce, roasted garlic anchovy dressing, pecorino, herb breadcrumbs,

### Wedge \$8/\$16

herb buttermilk, blue cheese, herbs, tomato, avocado, radish, pickled onion, egg, bacon

## DESSERTS \$7

Classic Flan

Apricot & Pistachio Carrot Cake

Chocolate Cheesecake Pecan Crust

## LARGE PLATES

### Short Rib & Brisket Burger\* \$20

8 ounces, tomato conserva, herb aioli, bacon, fontina, fries or brussels

### Roasted Chicken Sandwich \$18

tomato conserva, herb aioli, arugula, fontina, fries or brussels

### Prawn OR Crab Cake BLT \$21/\$26

applewood bacon, tomato conserva, herb aioli, arugula, fries or brussels

### 1/2 Grilled Chicken \$30

roasted yukon gold with grilled scallions, roasted carrots, romesco

### Verlasso Salmon\* \$30

herb crust, pearl couscous mushroom pilaf, peas beurre blanc

### Scallops\* \$36

pan seared, lemon herb risotto, roasted carrots, chorizo & sherry vinaigrette

### Duck Confit \$36

herb & juniper cure, brussels and cauliflower, peas, braised cannellini beans, sherry bigarade

### Grilled Black Angus Tenderloin\* \$40

6 ounces, garlic rub, asparagus, tarragon mustard seed butter

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## 2 Course Business Lunch \$34

(+\$5 to add dessert)

### First Course

Small Salad (Caesar or Strato), Small Wedge +\$2, Lobster Bisque +\$8

### Second Course

Chicken Romesco, Verlasso Salmon\*, Scallops\* + \$4, Duck Confit +\$5, Tenderloin\* +\$8

Al a Carte—1/2 Grilled Chicken \$16, 4 Grilled Prawns\* \$16, Verlasso Salmon\* \$18, 4 Scallops\* \$20

\* raw or undercooked food carries a risk of foodborne illness